

(Pages : 3)

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Reg. No. : .....

Name : .....

**Fifth Semester B.A./B.Sc./B.Com. Degree Examination, February 2024**

**First Degree Programme under CBCSS**

**Double Main Programme**

**Botany & Biotechnology**

**Open Course**

**BB 1551.2 : FOOD AND DAIRY BIOTECHNOLOGY**

**(2020 Admission Onwards)**

Time : 3 Hours

Max. Marks : 80

**SECTION – A**

Answer **all** questions in a word or one of **two** sentences.

1. What is a food composition data?
2. Name the bacteria involved in fermentation of milk.
3. Identify common sources of food contamination.
4. How does oxidation affect food spoilage?
5. Which bacteria produces botulinum toxin?
6. Which is the most common canned fish?
7. Give any one physical method for food preservation.

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8. Name a natural food preservative.
9. List two fermented dairy products.
10. What is the major protein found in milk?

(10 × 1 = 10 Marks)

SECTION – B

Answer any **eight** questions. Answer not to exceed **one** paragraph.

11. Comment on any two classes of nutrients in food.
12. Why raw milk is not safe for drinking?
13. What are fermented foods?
14. Define mycotoxin. Cite an example.
15. Explain the signs of spoiled food.
16. Differentiate between food contamination and spoilage.
17. List four factors affecting the growth of spoilage microorganisms.
18. What is osmosis? How it helps in food preservation?
19. How does sugar prevents the microbial spoilage?
20. What is resazurin test used for?
21. Briefly explain the canning process.
22. Name a milk-borne disease and its causative agent.

(8 × 2 = 16 Marks)



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### SECTION – C

Answer any **six** questions. Answer not to exceed **1/2** page.

23. Discuss the role of fermentation in food industry.
24. Explain the types of spoilage occurring in canned foods.
25. Differentiate between Class I and Class II food preservatives.
26. What are the major chemical changes occurring in spoiled food?
27. Write on the ways by which food poisoning can be prevented.
28. Briefly explain the pasteurization process.
29. Give the basic steps involved in industrial production of cheese.
30. Describe the microbial spoilage of fish and its signs.
31. Write a note on milk borne diseases.

### SECTION – D

(6 × 4 = 24 Marks)

Answer any **two** questions. Answer not to exceed **3** pages.

32. Discuss on methods and techniques for the microbial examination of foods.
33. Elaborate various methods for food preservation and its advantages.
34. How does food poisoning occurs? Write on any three foodborne illnesses.
35. What are the different tests to access the quality of milk? Explain the principle and procedure behind each method.

(2 × 15 = 30 Marks)



